



## 1920s Movie Fan's Scrapbook

Includes forty eight trading cards from the "Movie Actors and Actresses" series issued in 1921 by the American Caramel Company.

A school absence excuse for Maurice Johnson on page forty five is dated February 29, 1924.

An index for the movie star clippings begins at scrapbook page sixty two. The index listings cease after page thirty two of the scrapbook.

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# Hot Dishes for Cold Days <sup>A</sup>

## STEWs

### Hot Pot of Mutton

1 pound mutton	4 potatoes
$\frac{1}{2}$ cup pearly barley	Celery tops or other
1 tablespoon salt	seasoning herbs
	3 onions

Cut the mutton in small pieces, and brown with the onion in fat cut from the meat. This will help make the meat tender and improves the flavor. Pour this into a covered saucepan, add two quarts of water and the barley. Simmer for one and one-half hours. Then add the potatoes, cut in quarters, seasoning herbs, and seasoning, and cook one-half hour longer. Rice may be used in place of barley.

### Corn Chowder

1 can corn	1 sliced onion
$3\frac{1}{2}$ cups potatoes,	1 quart scalded milk
cut into pieces	8 common crackers
$1\frac{1}{2}$ inch cube fat,	3 tablespoons butter
salt pork	Salt and pepper

Cut pork in small pieces and try out; add onion and cook five minutes, stirring often that onion may not burn; strain fat into stewpan. Parboil potatoes five minutes in boiling water to cover; drain, and add potatoes to fat; then add two cups boiling water; cook until the potatoes are soft, add corn and milk, then heat to boiling point. Season with salt and pepper; add butter and crackers split and soaked in enough cold milk to moisten. Remove crackers, turn chowder into a tureen, and put crackers on top.

### Onion Chowder

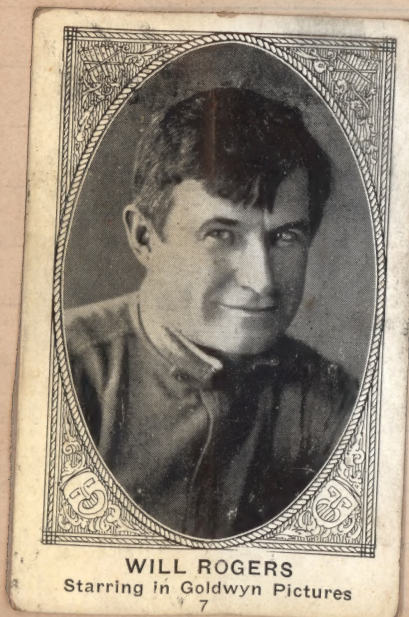
6 cups boiling water	$\frac{1}{2}$ tablespoon salt
1 cup minced onion	$\frac{1}{4}$ teaspoon pepper
2 cups potatoes,	$1\frac{1}{2}$ tablespoons
diced	butter
	$\frac{1}{2}$ tablespoon fine herbs

Cook the onion and butter together for about thirty minutes, very slowly, so that the onion does not burn. At the end of this time, add the boiling water, potatoes, salt and pepper, and cook one hour longer, then add the fine herbs and serve.

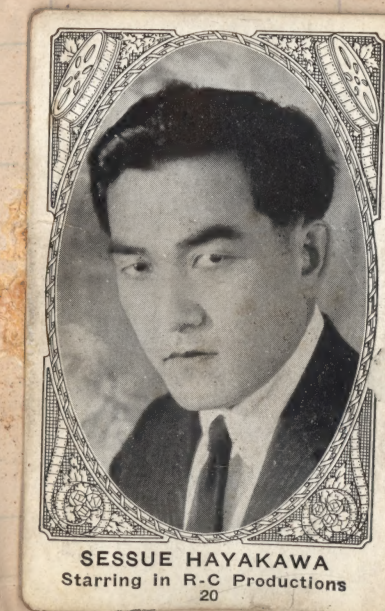
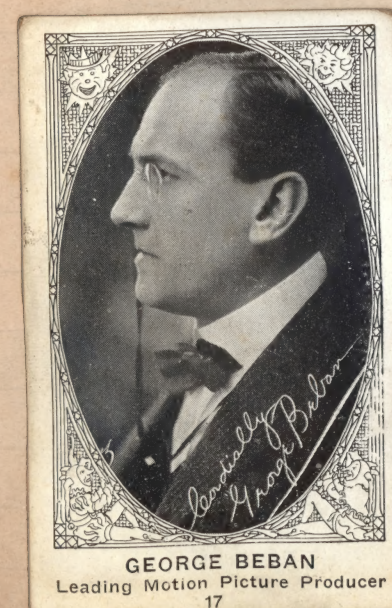
### Chicken Chowder

Take the remains of a stewed chicken, cut the meat off the bones and chop into pieces. Put the bones in a kettle with cold water, adding any left-over chicken gravy, and let them stew for several hours. Strain, add one quart of milk to each quart of chicken stock, a tablespoon of minced onion, fried with a tablespoonful of salt pork, two cups parboiled potato cubes, two tablespoons butter, the cut-up chicken, and three tablespoons flour, salt and pepper to taste.











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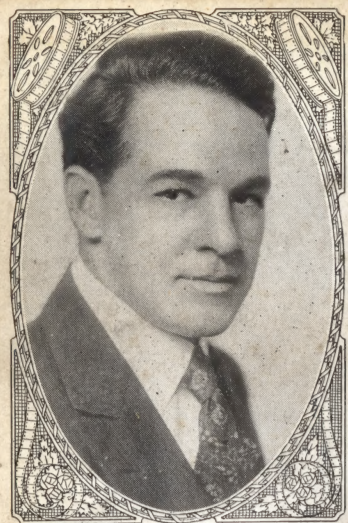


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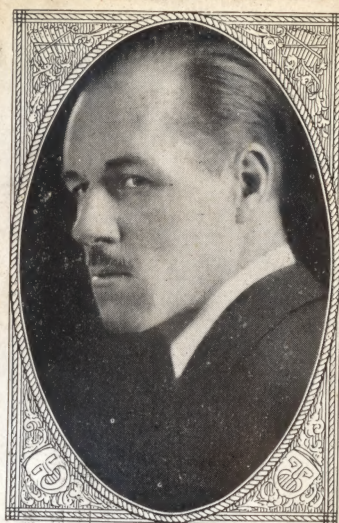
TITLE

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**WILLIAM RUSSELL**  
Starring in Fox Film Productions  
40



**JACK HOLT**  
Starring in Paramount Pictures  
41



**EDDIE POLO**  
Starring in Universal Pictures  
43



**CONRAD NAGEL**  
Starring in Paramount Pictures  
44

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**HOOT GIBSON**  
Starring in Universal Pictures  
47



**WILLIAM FARNUM**  
Starring in Wm. Fox Productions  
49



**DAVID POWELL**  
Starring in Paramount Pictures  
51



**ART ACORD**  
Starring in Universal Pictures  
53

1800



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ETHEL CLAYTON  
Starring in Paramount Pictures  
54



HARRY CAREY  
Starring in Universal Pictures  
55



BUCK JONES  
Star in Fox Productions  
57



ANN FORREST  
Starring in Paramount Pictures  
60

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F 10



MONTE BLUE  
Starring in Paramount Pictures  
61



DUSTIN FARNUM  
Star of Fox Film Corporation  
63



MISS DU PONT  
Starring in Universal Pictures  
64



DORIS KENYON  
Leading Motion Picture Star  
68



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LIONEL BARRYMORE.

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Richard Dix.

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ALICE TERRY

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Doris Kenyon.

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Bill  
Logan  
The End



Marion Ford.



Russell Simpson.

of west  
ymerve  
Alley  
dolls  
dream



Corinne Griffith.

hill  
egh  
going  
diamond  
romes  
ing steak



17

TITLE

Sung or Played by

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COLLEEN MOORE



NORMA TALMADGE



LEWIS S. STONE



ALMA BENNETT

TITLE

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18



MARY ASTOR



Jackie Coogan



Cullen Landis

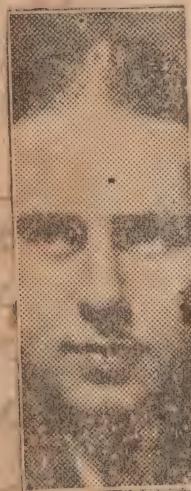


Index No.



Richard Barthel-  
mess.

Edmund Lowe.



Ben Lyon.



Constance Bennett

Index No.



Corinne Griffith.



Malcolm  
MacGregor.





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TITLE

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Corinne Griffith.



Patsy Ruth Miller.



th  
of  
TITLE

Sung or Played by

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L22



SALLY ONIELL



23

TITLE

Sung or Played by

Index No.



Colleen Moore

TITLE

Sung or Played by

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M 24



MARIE PREVOST  
&  
MATT MOORE



DOLORES COSTELLO



MARIE PREVOST



23  
TITLE

Sung or Played by

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LOIS MORAN.



Lou Tellegen.



TITLE

Sung or Played by

Index No.

N



Alphe Menjou.



WILLIAM  
BOYD





27

TITLE

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Index No.



*Constance*  
*Norma*  
*Doug*  
*W*  
*2*

SALLY O'NEIL



RIN-TIN-TIN



JETTA GOUDAL



Madge Bellamy

Like soft airs drift-  
ing over an old-fash-  
ioned garden, their love  
was as fragrant, sat-  
urated with the  
warmth and sentiment  
that could not grow  
cold.



Anna Q. Nilsson and Lewis Stone

ADOLPHE MENJOU,



Dorothy Mackaill



29 Lillian Gish



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P38

Bessie  
Charleston

Love  
Dancer







Connee Griffith



Charlie Murray.



Ben Lyon.



Florence Vidor



Marion Davies



Betty Compson



Colleen Moore



Patsy Ruth Miller



Lon Chaney.



Dolores Costello



Blanche Sweet.

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LOIS MORAN- BELLE BENNETT-JAMES KIRKWOOD



Anna Q. Nilsson



Barbara La Marr.



Ben Lyon.



Jack Holt.



Lon Chaney

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Q 92



33

TITLE

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LOIS WILSON



Claire Windsor



Jack Holt

TITLE

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R 94

Tom Mix And TONY



Alice Day



Tom Mix.



MATT MOORE



Tom Moore



Owen Moore.



95

TITLE

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Index No.



Charley Chase

Constance Talmadge



George K.  
Arthur



Colleen  
Moore

TITLE

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S 36



Harry Langdon



Lloyd Hughes.



Lon Chaney.



Eleanor Boardman.



Marion Nixon, Raymond Griffith and Virginia Lee Corbin



Colleen Moore.



Clara Bow.



Bessie Love.



37

TITLE

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Estelle Taylor



Alma Rubens.

PREVOST 22 "THE FLAPPER WIFE"

I

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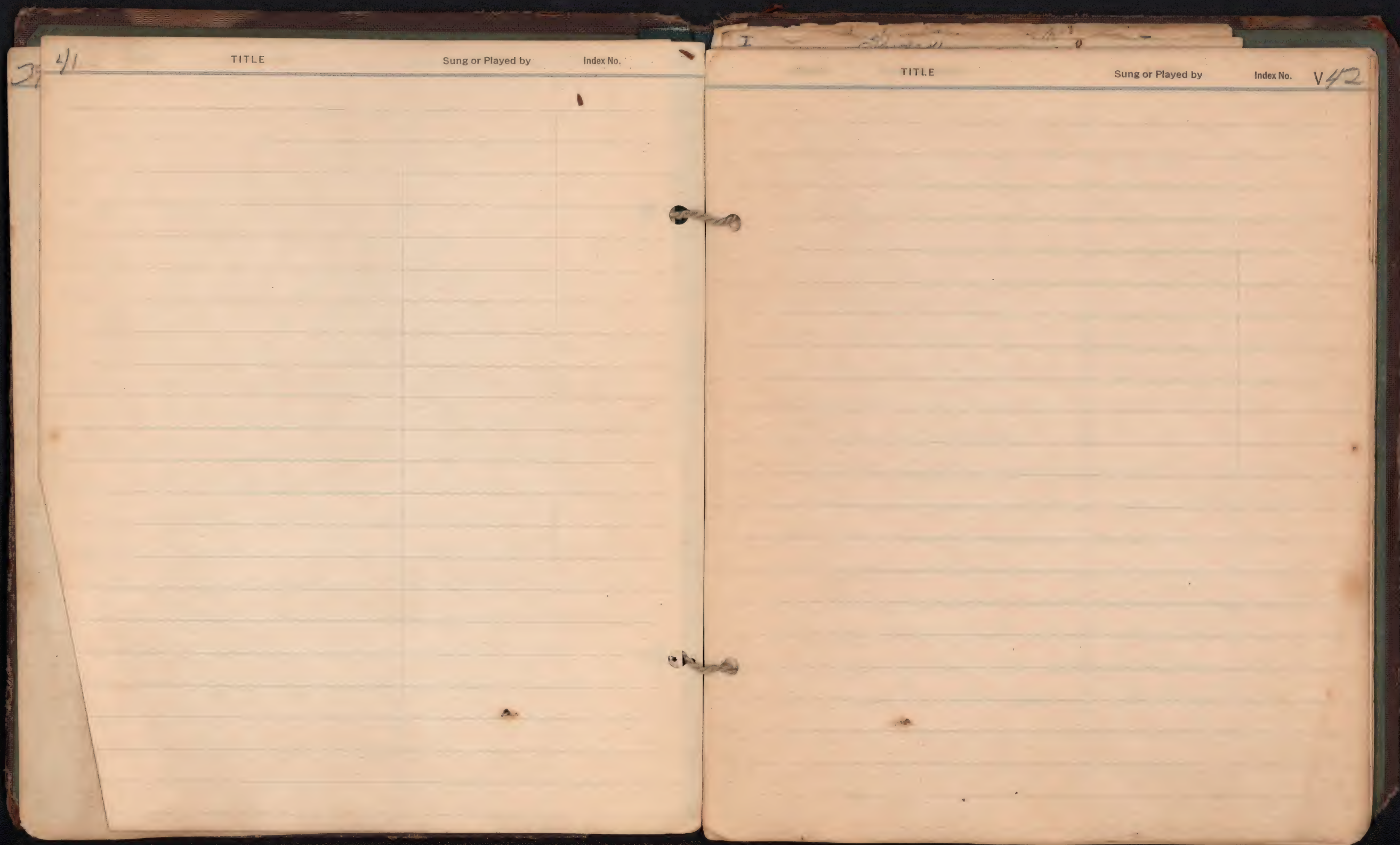
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45

TITLE

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Miss Miller	Room 7th	26
Miss Cox	" "	25
Miss Rasmette	" "	24
Miss Donald	" "	23
Miss Thomas	" "	36
Miss Wilson	" "	35
Miss Duff	" "	<del>34</del>
Miss Gibson		

Miss Miller Feb 22, 1924.  
King

Miss Miller  
Kindly excuse  
Maurice for being absent  
yesterday as he has  
been sick.  
Yours respectfully  
Mrs. Geo. Johnsons

TITLE

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X 46



47

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49

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Rin-Tin-Tin. the famous dog movie star. to appear here in person, makes his debut as a camera "man" by taking a close-up of John Patrick, Warner star, with a miniature motion picture camera.



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The reverse side of the fan magazine clipping shown on the previous page.



57

TITLE

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Muller Jean	
Wassing Margerate	
Gill Wilma	
Kanger Mary	
Wyrona Davidson	
Yard Edith	
Cosley Evelyn	
Harper Helen	
Seiler Jane Martha	

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Maurice

Johnson Maurice III

Lytell Robert III

Hill Robert III

Nelson Dunken III

Hoff Carl III

Smith Richard III

Shucker Walter III

Lark Joseph III

Cyster Charles III

Hing David III

Farmers Le Roy III

Bostard Clark III

Bostard Harry 299

McFarland Joe III

Easton Jack III

Montgomery Mary III

Anderson Mildred III

Redfern Florence III

McKenty Hazel III

Courage Hilda III

Vogel Veda 991

~~which, as caused~~

The  
Mach

Englers

Gulf Stream

~~which, prevail~~

Neighborhood

Franchise



55

TITLE

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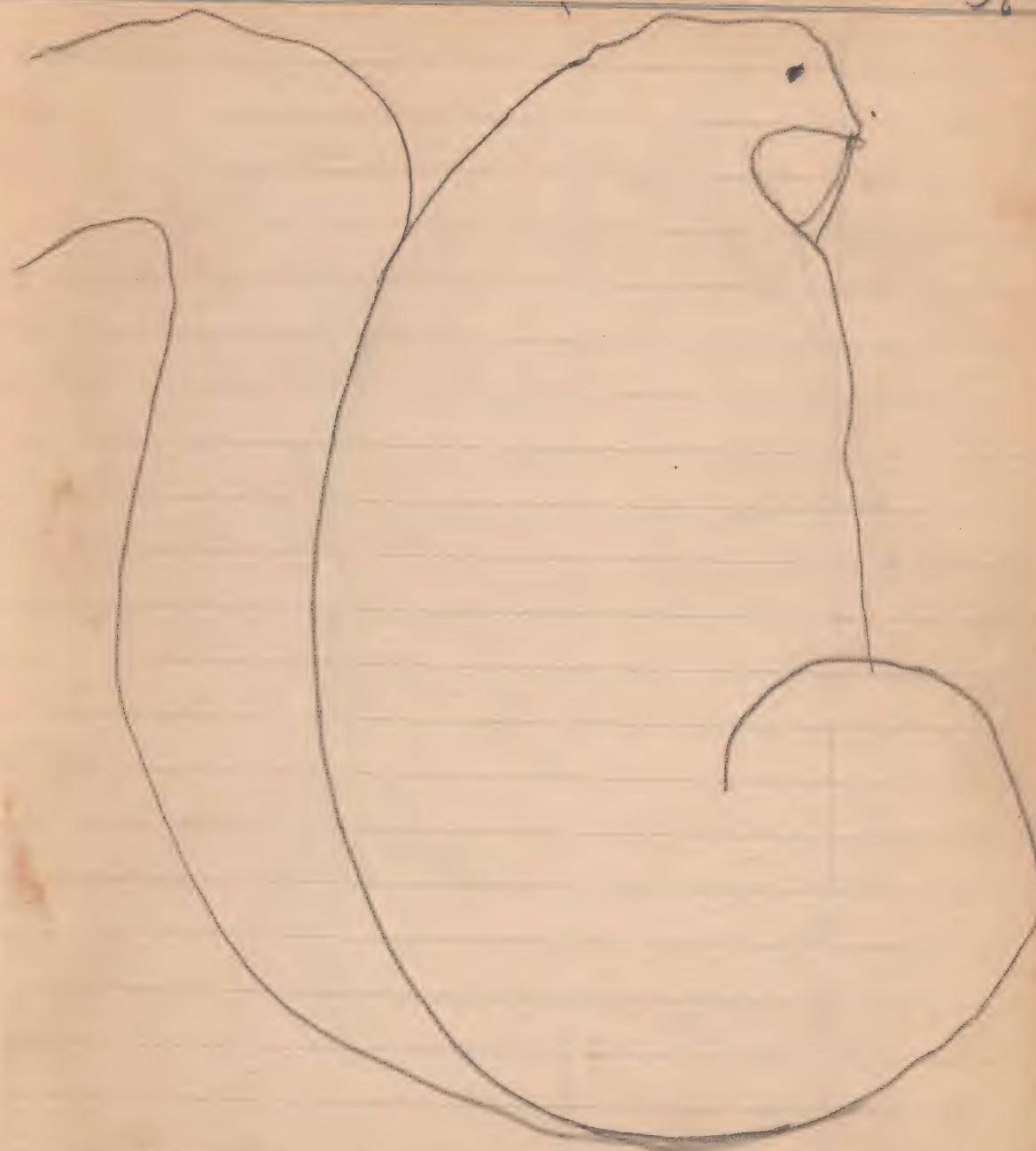


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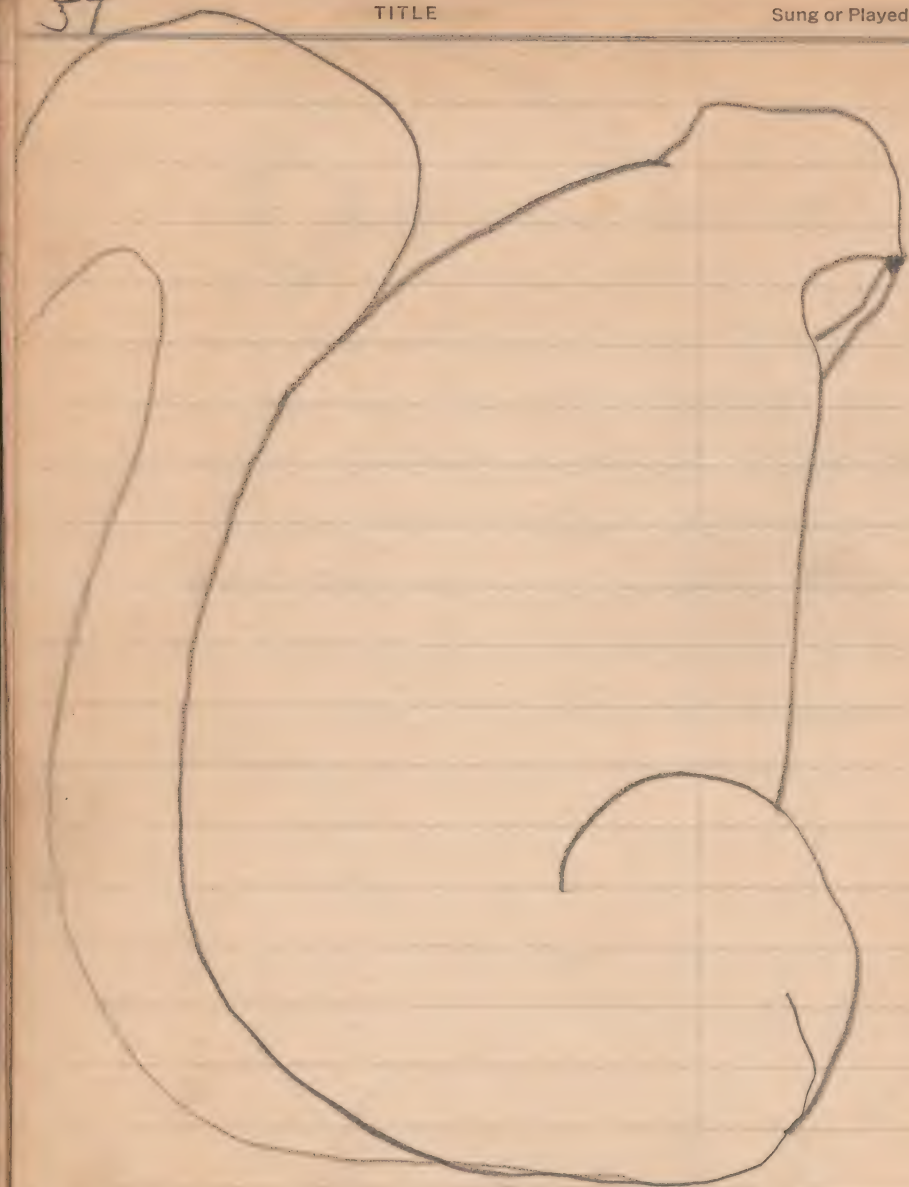


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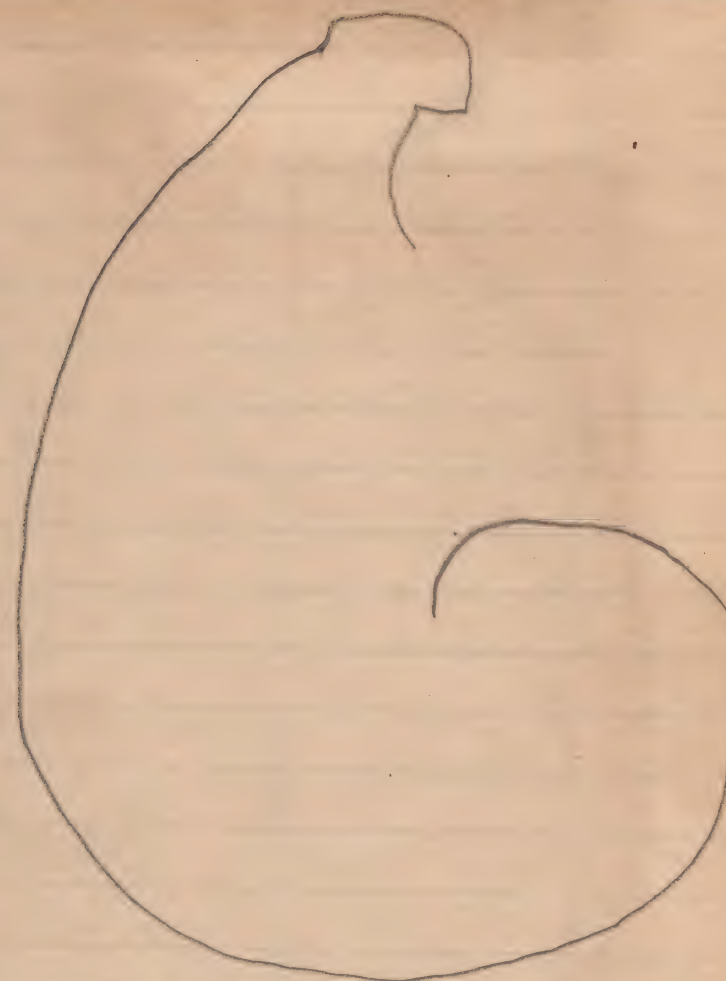
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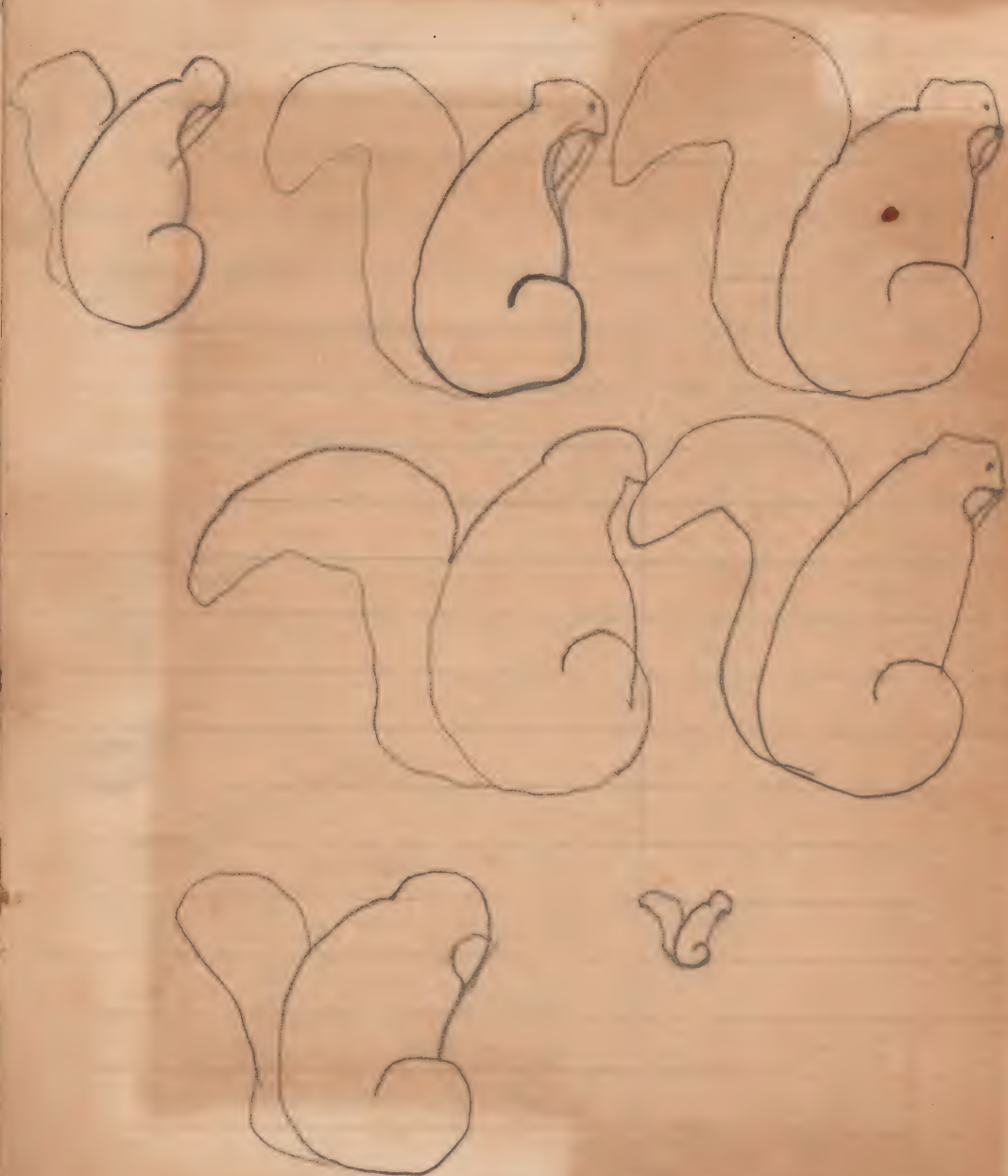
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## Pickles and Pickling

### Pepper Relish

6 red peppers  
6 green peppers  
6 onions

Wash the peppers thoroughly, and remove the skins from the onions. Chop or grind all and mix them together thoroughly. Cover with boiling water and let stand five minutes. Drain. Add 1 pint vinegar, 2 cups sugar, and 3 tablespoons salt. Boil five minutes and put into sterile jars; seal them.

### Sweet Peach Pickle

Scald the peaches to remove the skins. If the peach is hard, cook until tender. Prepare a vinegar, consisting of 1 oz. mixed spices, 2 quarts vinegar, 6 cups of brown sugar. Bring this mixture to the boil and pour it over the peaches. Let stand over night, pour off the syrup, bring again to the boil and again pour it over the peaches. Do this for three or four days. Finally, pack in bottles or cans and seal while hot.

### Piccalilli

1 peck green tomatoes 2 quarts onions  
2 or 3 green or red peppers

Chop all together fine, mix together with two cups of salt. Let stand over night and in the morning drain well. Add half a pound of mustard seed and one cup of grated horseradish. Put in a cloth bag two tablespoons of ground allspice, 2 tablespoons of ground cloves, and let boil with three quarts of vinegar; pour over all. Put away in mason jars. Celery may be used in place of onions if desired.

### Watermelon Pickles

Trim off the red and green parts of the watermelon rind, cut into suitable pieces, and put the rind to cook in salted water, using one-half teaspoon salt to a quart of water. Cook until the rind becomes translucent. Drain off the water. Cook for one-half hour in sweetened vinegar, using 6 cups of brown sugar to one quart of vinegar. One cup of mixed spices may be put in a cheesecloth bag and added to the vinegar if the spiced flavor is desired.

### Green Tomato Pickle

1 gallon green tomatoes	1 tablespoon cloves
6 onions	1 tablespoon whole allspice
3 cups brown sugar	1 tablespoon celery seed
1/2 lemon	1 tablespoon mustard seed
3 red pepper pods	1 tablespoon ground mustard
3 cups vinegar	
1 tablespoon whole black pepper	

Slice the tomatoes and onions thin. Sprinkle over them one-half cup salt and let stand over night in a crock or enameled vessel. Tie the spices together in a cheesecloth bag. Slice the lemon and chop the pepper pods very fine. Drain the tomato and onion well. Add all seasoning except one pepper pod to the vinegar, then add the tomato and onion. Cook for one-half hour, stirring gently at intervals to prevent burning. Remove the spice bag to prevent darkening the product. Pack in jars and seal.

### Chow-Chow

1 gallon chopped cabbage	1 ounce cloves
1/2 gallon chopped green tomatoes	4 cups sugar
12 large onions, chopped	1/2 cup ground mustard
12 sweet bell peppers, green-chopped	1 cup white mustard seed
6 sweet red peppers, chopped	2 tablespoons celery seed
	1 tablespoon ground ginger

Sprinkle the chopped ingredients lightly with salt, putting each in a separate bowl. Let stand over night. Press the brine from them.

Bring the vinegar with the other ingredients to a boil, add chopped ingredients, and boil slowly for half an hour. Pour into a large jar, remove the spices that have been tied in a muslin bag after three days. After six weeks pack into jars or cans using the same vinegar in which pickles were cooked when packing the chow chow in jars. Process for fifteen minutes.



Cut the flowers from the cauliflower head and boil in salt and water until they are tender. Drain off the water and spread upon a dry cloth, and let stand in a warm place for twenty-four hours. Pack in jars, cover with cold spiced pickling liquid and seal.

## India Pickle

1 peck green tomatoes	Salt
1 head cabbage	$\frac{1}{2}$ pound mustard
8 green peppers	2 tablespoons curry
8 onions	powder

Chop together the green tomatoes, cabbage, onions, and peppers. Mix and cover with vinegar, and boil until they are tender. Salt to taste. Drain in a colander. Add a dressing made by stirring the remainder of the ingredients with vinegar to the consistency of cream. Mix well and seal in jars.

Put the spices in a muslin bag, drop these in the vinegar, add the sugar and the horseradish, and boil for fifteen minutes. Add salt to taste if the pickles have not been soaked in brine, or if too much salt has been removed from them. Set the spiced vinegar aside for three days before removing the spice bag, when it will be ready for the pickle.

## Cucumber Pickles

A sufficiently strong brine is made by adding one-third to one-half of a cup of salt to one quart of water.

Soak cucumbers in brine for 24 hours, then rinse and drain them. Cover them with vinegar or vinegar mixture, to which has been added one tablespoon of brown sugar for each quart of vinegar. Bring them slowly to the boiling point. Pack the pickles in a jar and cover with vinegar.

## Sweet Cucumber Pickles

Soak the cucumbers in brine for 24 hours. Rinse, drain, and wipe them dry. Place them in a kettle, and cover them with the following vinegar mixture:

1 quart vinegar
1 cup sugar
8 whole cloves
6 allspice
6 blades mace
8 whole black peppers

Heat the pickles slowly to the boiling point, and pack them at once.

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## Stuffed Bell Pepper Pickle

Chop fine one medium sized, hard, white head of cabbage, sprinkle it with salt and allow it to stand for two hours. Squeeze dry by putting into a muslin bag and twisting tightly. Mix with this cabbage, two ounces white mustard seed, two tablespoons celery seed, two tablespoons grated horseradish. Select sweet, bell pepper of moderate size, cut off the top with the stem after washing them thoroughly. Remove every seed, stuff peppers with the filling, replace top, and stitch firmly with needle and coarse thread. Place peppers in stone jars, pour over them enough spiced vinegar to cover thoroughly. Allow to remain in vinegar for six weeks before packing in jars. Use fresh spiced vinegar for packing. Process fifteen minutes.

## Chili Sauce

12 large tomatoes	3 cups vinegar
2 onions	1 tablespoon mustard
3 green peppers	1 teaspoon cinnamon
2 tablespoons salt	1 teaspoon nutmeg
2 tablespoons sugar	

Chop the tomatoes, onions, and peppers, and cook all of the ingredients together for about an hour and a half.

## Quick Pickles

Put cucumbers in strong brine ( $\frac{1}{2}$  to  $\frac{3}{4}$  cup of salt for a quart of water). Bring them slowly to the boiling point, and let them simmer for five minutes. Drain off the brine, cover with cold water and change as it becomes warm. Cover with a spiced vinegar mixture.

## Corn Relish

24 ears corn	1 red pepper
1 head cabbage	2 quarts of vinegar
4 onions	$\frac{1}{2}$ cup salt
3 cups sugar	$\frac{1}{4}$ cup dry mustard
$\frac{1}{4}$ cups tur	2 teaspoons celery seed
1 teaspoon tumeric	
	4 green peppers

Cook the ears of corn for about five minutes and cut the kernels from the cob. Chop the leaves of the cabbage, the onions, green peppers, and red peppers, first discarding the seeds of the peppers. Add one quart of the vinegar and set to boil. Mix together the dry ingredients with the exception of the celery seed. When they are well mixed stir in the other quart of vinegar, and then stir the mixture into the hot vegetables. Let simmer a half an hour, add the celery seed, and pack into jars and seal.

## Index

1. William S. Hart, Anita Stewart, Wesley Barry, Geraldine Farrar
2. Buster Keaton, May Allison, Will Rogers, Pearl White.
3. Jackie Coogan, Tom Moore, Shirley Mason, Dr. Novak.
4. Thomas Meighan, Bessie Barriscale, George Baban, Lesane Hayakawa
5. Mary Alden, Wallace Reid, Pauline Frederick, Irene Castle
6. Irene Rich, Herbert Ralston, Max Graf, Texas Guinan.
7. William Russell, Jack Holt, Colde Plo, Conrad Nagel.
8. Hot Gibson, Bill Farnum, David Powell, Art Lund.
9. Ethel Clayton, Harry Carey, Buck Jones, Ann Forrest.
10. Monte Blue, Dustin Farnum, Mae Dr. Post, Lores Hanyer.
11. James Kirkwood, Nell Shipman, Richard Dix, Johnnie Walker.
12. Tom Mix, Josephine Hill, Jackie Coogan, Gloria Swanson.
13. Priscilla Dean, Claire Windsor, Gloria Swanson, Dustin Farnum.
14. Florence Vidor, Lois Wilson, Lois Wilson, Richard Dix



Mach Form 2306

Nº 329313

Name of Piece	Size
---------------	------

Operation.....

Dr. .... Pcs. to be Fin. .... P. W. Prices

[illegible]

15. Lionel Barrymore, Richard Dix,  
Alice Tully, Kenneth Harlan.
16. Doris Kenyon, Russell Simpson,  
Harrison Ford, Corinne Griffith
17. Colleen Moore, Norma Talmadge,  
Lewis S. Stone, Alma Bennett
18. Mary Astor, Jackie Coogan, Allen Landis.
19. Richard Barthelmess, Edmund Lowe,  
Ben Lyon, Constance Bennett
20. Corinne Griffith, Malcolm Mac  
Gregor, Corinne Griffith, Malcolm Mac
21. Corinne Griffith, Patsy Ruth Miller  
Corinne Griffith, Percy Marmont.
22. Sally O'Neil,
23. Colleen Moore
24. Marie Prevost, Matt Moore,  
Dolores Costello, Marie Prevost.
25. Lois Moran, Lou Tellegen,  
Scene from "The Reckless Lady"
26. Adolphe Menjou, William Boyd,  
Scene from "Brighter and the Water"
27. Sally O'Neil, Jotta Gould, Run-Tin-  
Tin, Madge Bellamy.
28. Lewis S. Stone, Anna J. Wilson,  
Adolphe Menjou, Dorothy  
Machall.
29. Lillian Gish
30. Beanie Love - Charleston Dances
31. Beauties, Lon Chaney.



Mach Form 2306

Nº 329060 *III*

Name of Piece .....

operation.....

CHRONOLOGICAL	PERIOD	HOURS		F. W. Prices
---------------	--------	-------	--	--------------

BROUGHT FORWARD							
NO. PCS. FINISHED	TOTALS						
	FIG. BY	SURPLUS					
HRS. PER OPER.	ENT. BY	TOTAL P. W. P.					
	FOREMAN						
AVE. RATE EARNED							

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32. Scene from "The Richless Lady,"  
Ben Lyon, Jack Holt, Anna Q.  
Barbara La Marr Lou Chaney



MACH NO. 1 Mach Form 2306

MACH. NO.

Mach Form 2306

# OPERATION ORDER ERECTION SHOP

Nº 329061

Dept. \_\_\_\_\_ Order No. \_\_\_\_\_ Size \_\_\_\_\_

Name of Piece.....

Operation .....

Dr..... Pcs. to be Fin..... P. W. Prices.....

[illegible]

*Pickled Cauliflower*

Cut the flowers from the cauliflower head and boil in salt and water until they are tender. Drain off the water and spread upon a dry cloth, and let stand in a warm place for twenty-four hours. Pack in jars, cover with cold spiced pickling liquid and seal.

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Soak  
 sufficiently strong then r  
 brine is made by with  
 adding one-third which  
 to one-half of a brown  
 cup of salt to one gar. I  
 quart of water. ing po



### Preparing Corn Relish

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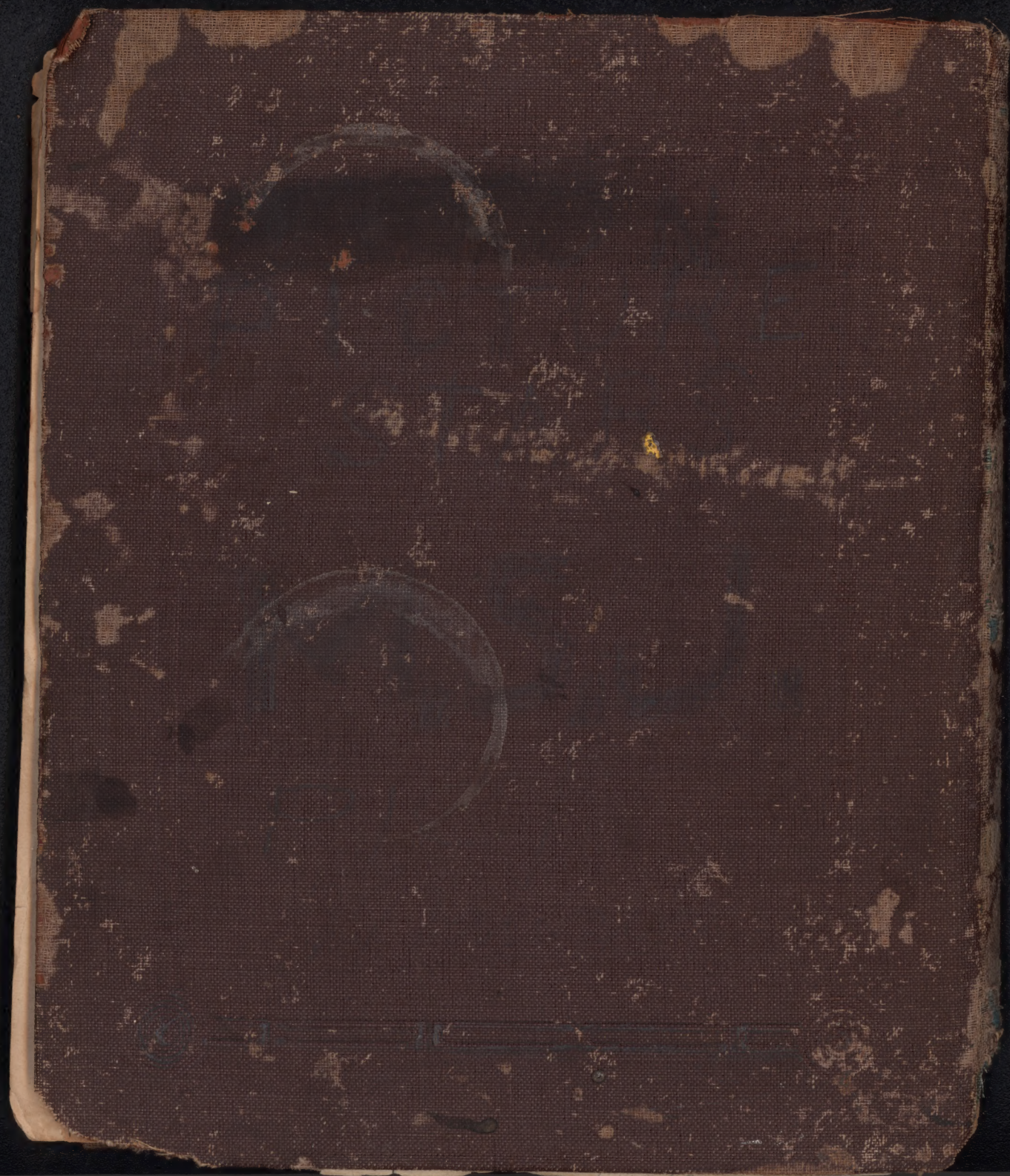
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No

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Back and Front Covers

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